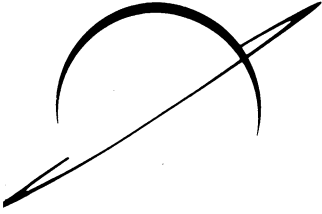


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**ZANUSSI**

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# **Instructions for the use and care of Microwave Oven MW500**

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**It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.**

## Warnings – Microwaves

**THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.**

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
  - Any electrical work required to install this appliance should be carried out by a qualified electrician.
  - This product should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.
  - It is dangerous to alter the specifications or modify the product in any way.
  - Do not overcook food. Overcooking certain food can result in dehydration and subsequently fire. Jacket potatoes and food with a high sugar content – such as those containing dried fruits – are particularly vulnerable. In case of fire unplug the oven and do not open the door.
  - Care and cleaning of the appliance are important. Food deposits should not be left on the interior cabinet. Do not place any object between the oven front face and the door, or allow the door seals to accumulate dirt.
  - Always be careful when removing protective film from food after cooking as the steam when released can cause burns.
  - Any foodstuffs with a «skin», e.g. potatoes, sausages etc, must be pierced before cooking in order to allow for the release of steam.
  - Under no circumstances should live animals be placed in a microwave.
  - Unplug the appliance if it is to be left for a period of time, e.g. during holidays or long weekends.
  - Bases of microwave browning dishes and similar cooking vessels get very hot. Care should be taken that the dish does not come into contact with any plastic surface. Wear protective gloves.
  - Please be cautious when eating food direct from the microwave as items with a high sugar or fat content can be very hot inside.
  - Only use cooking containers recommended for use in a microwave.
  - Do not use metal containers, metal glazed china, melamin or cut glass as cooking containers, or bags with metal ties.
  - Do not use more than the recommended quantities of aluminium foil in the oven.
  - Do not use capped bottles, jars or tins.
- Do not use the oven for drying any items.
- Leave the oven empty at all times when not in use and do not operate the oven when empty.
  - Do not let the timer continue to operate after removing the food.
  - Do not attempt to cook or reheat eggs in their shells, they may explode. Pierce egg yolks.
  - Do not attempt to deep fat fry in a microwave.
  - Do not operate the oven if it is damaged in any way. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause serious injury. Consult your local Zanussi Network Service Centre. Always insist on genuine Zanussi spare parts.

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**Important:** the use of this new appliance is quite simple.

However, to obtain the best results, it is recommended that you carefully read this handbook and follow all instructions prior to operating the appliance for the first time. This handbook provides all necessary instructions for a correct installation, use and care of the appliance and also gives a number of useful hints.

**UNDER NO CIRCUMSTANCES SHOULD ANY SERVICE REPAIR  
WORK BE CARRIED OUT ON THIS APPLIANCE  
BY UNQUALIFIED PERSONS.**

# Basic Oven Features

With your new microwave oven, you can enjoy the speed and convenience of a compact microwave oven. Be sure to carefully read this Use and Care Manual and your cookbook to learn how to fully use and enjoy the oven.

Microwave cooking enables you to cook, reheat, roast, simmer, hold-warm and even defrost with speed and convenience. Because microwave cooking is cool cooking, ovens and dishes are easy to clean. Food is tasty and attractive. Basic cooking techniques are as important when microwave cooking as they are in conventional cooking. These basics are described throughout your cookbook.

Start with something easy; heat a cup of coffee in a mug for 2 minutes; but open the door at any time and check if the coffee is as hot as you like it. Next, try heating leftovers on a dinner plate. An average serving takes about 4-5 minutes; look for steam or touch the food. Casseroles and vegetables are also easy things to do. Wait until you are comfortable with microwave cooking before you try a roast. Open the door, look and taste the food at any time while cooking so you get the results you like. If additional time is needed, add time gradually; usually about 1/8th of the original time is a good starting point.

Use your cookbook to learn about microwave cooking and use your Use and Care Manual to learn how to operate your oven.

## Variable Power

Allows total flexibility in choosing the speed (microwave power) of cooking which will give you the best cooking results for each type of food.

## Specifications

### POWER SOURCE

240 volts A.C. 50Hz  
3 wire grounded circuit

### POWER CONSUMPTION

1000 watts input power  
500 watts output power

### OSCILLATING FREQUENCY

2450 MHz

### EXTERIOR DIMENSIONS

Height 32.4 cm  
Width 52.1 cm  
Depth 38.8 cm

### INTERIOR DIMENSIONS

Height 19.0 cm  
Width 37.1 cm  
Depth 30.5 cm

### WEIGHT

19 kg

# Installation

To install your oven follow these three steps:

- 1) Remove all materials from the oven interior.
- 2) Place the oven in a location of your choice. Make certain that the oven is on a level surface and that there is at least one inch (2.5cm) of clearance at the top, 1½ inch (4cm) at the back and a total of 6 inches (15cm) side clearance to ensure proper ventilation. Note: Do not store cookbooks or this instruction manual inside or underneath the oven.
- 3) Make the electrical connection as detailed below.

## Electrical connection

- 1) The microwave oven incorporates a plugtop suitable for the load and voltage shown on the rating plate.
- 2) The plug moulded onto the cord incorporates a fuse. For replacement, use a 13 Amp BS 1362 fuse. Only ASTA approved fuses should be used. The fuse cover/carrier must be replaced in the event of changing fuse.
- 3) The right fuse cover/carrier colour is the one shown by the coloured insert at the base of the plug. The plug must not be used if the fuse cover/carrier is lost.
- 4) A replacement cover/carrier must be obtained from Zanussi Service Agents whose addresses are listed on the attached "Zanussi Network Service & Spares Leaflet".
- 5) If the plug is not suitable it must be cut off and the appropriate plug fitted. The cut off plug should be disposed of to prevent the hazard of electric shocks in case it should be plugged into a 13 Amp socket in another part of your home.

**6) Important:** The wires in this mains lead are coloured in accordance with the following code:

GREEN AND YELLOW — Earth  
BLUE — Neutral  
BROWN — Live

7) If you fit your own plug, the colours of the wires in the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug, this is what you have to do: connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter "E" or the earth  $\perp$  symbol or coloured green, or green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter "N" or coloured black.

Connect the brown (live) wire to the terminal which is marked with the letter "L" or coloured red.

**8) This appliance must be earthed.**

Before the appliance is connected check that: the fuse and the domestic installation are suitable to carry the electric load of this appliance (see the rating plate); the power supply is properly earthed according to existing rules and regulations.

**9) The manufacturers disclaim any responsibility should these safety instructions not be carried out.**

**10) Important:** After installation and electrical connection of the appliance, place the cable in such a way that it cannot at any point reach a temperature more than 50°C above the ambient temperature.

11) **Warning:** For reasons of safety it is strictly forbidden to remove the rear panel to gain access to the oven terminal board; any extension should only be made by using the standardized plug and the external cable, and it should be suitable to carry the expected load.

12) The appliance meets the requirements laid down in EEC Directive No. 76/889 dated 4/11/1976 relating to the suppression of radio and TV interference.

## Important Facts You Should Know

### Safety Precautions

Do Not attempt to operate the oven with the door open by tampering with the safety interlocks.

Do Not place any object between the oven front face and the door or allow the sealing surfaces to accumulate dirt.

Do Not operate the oven if it is damaged in any way.

Do Not attempt to have the oven adjusted or repaired by anyone other than properly qualified personnel.

### Cookware

As microwaves heat only the food, it is possible to serve in the same dish you used for cooking. The dish is warmed only slightly through the heat of food. You can cook in almost any type of ceramics except those with gold, silver or platinum decoration. However, it is recommended to use completely baked ceramic dishes.

Any heat-resistant cookware can be used. However, care should be taken when using fragile glassware since abrupt heating and cooling may break them.

Some plastics, such as melamine or urethane, are not recommended because microwaves may warp or crack them through heating by microwaves or conduction of heat from the food. For further information, see your microwave cook book.

### Some tips on cooking

The microwave oven cooks much faster than conventional ovens. You will have to rely more on the times than on the appearance because the food is cooked inside and out almost simultaneously. Check the food periodically until you become familiar with this modern way of cooking. Remember the cooking time may require adjusting according to your taste and because the food itself will vary in weight, tenderness and shape.

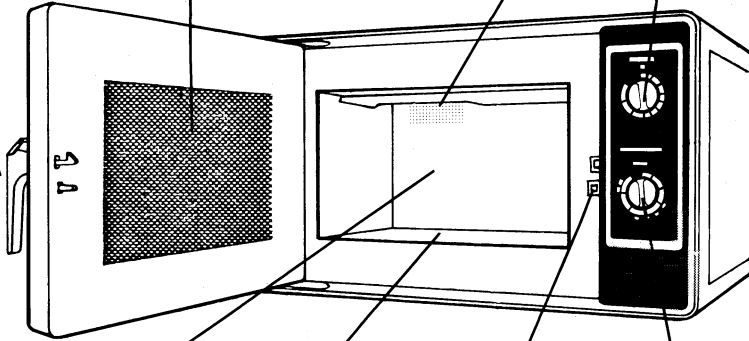
# Features

**See-Through Door.**  
Allows maximum visibility of food while cooking.

**30-minute Oven Timer.**  
Turn clockwise to set cooking time. To decrease time turn counter-clockwise.

**Plastic Stirrer Cover.**  
This plastic cover protects the microwave stirrer blade from soil or bending. Stirrer cover should not be removed.

**Lift-Up Door Handle**



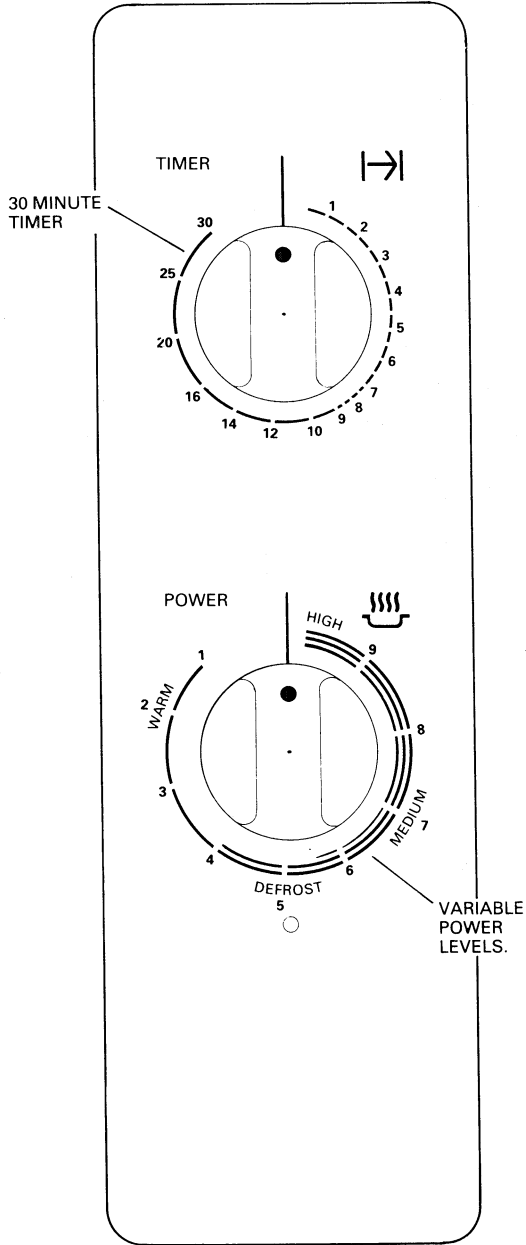
**Easy Clean Interior.**  
Splatters are easily wiped out with soap and water, leaving a clean finish.

**Safety Interlock System.**  
Interlocking system which assures the oven cannot be operated with the door open. Automatically shuts the oven off when the door is opened.

**Sealed-In Ceramic Shelf.**  
The durable ceramic shelf is sealed in for easier cleaning.

**Vari-Cook Control.**  
Use to set variable power level.

# Control Panel





# Using the Microwave Oven

To ensure maximum satisfaction from your microwave oven we would like to advise you of some precautions to observe when using your new microwave cooking appliance.

Before using for the first time be sure that all packing materials are removed.

Do Not use the oven for storage when it is not in use.

Do Not attempt to run the oven with no food in it.

Do Not let the timer continue to operate after removing a food, return the timer to zero.

Do Not attempt to cook or reheat eggs in the shell in the microwave oven: they may explode.

Above all, this is a cooking appliance designed to prepare food. Whilst microwave ovens do not generate heat to cook food, the food item and possibly the container may become hot. Therefore precautions that are taken with conventional cooking should also be observed when cooking with microwaves.

## **Tips on Using the Microwave Oven**

- Be sure to carefully read your cook book and become familiar with the results to expect.
- Always start with the minimum cooking time given in the book and add time as needed to obtain the doneness desired. Each recipe gives you a suggested cooking time and indication of doneness. Use the cooking time as a guide and follow the doneness test carefully.
- The door can be opened any time during the cooking operation; the oven will automatically stop cooking and the time setting will maintain until the door is closed.
- A microwave oven is used for defrosting, heating or cooking foods. It should not be used for such things as drying non-food items such as flowers, canning, or cooking or re-heating hard cooked eggs with or without the shell.
- Be sure to read each recipe carefully as dish size, arrangements, stirring, and standing time are important in obtaining good results.

# Oven Operation

## The Variable Power Feature

Variable power includes settings from 100% or full power to 10%. The 100% setting provides the greatest speed of microwave cooking. The settings between 100% and 10% represent decreasing amounts of microwave speed.

This feature gives you total flexibility in choosing the speed (or microwave power) of cooking which will give you the best result for each type of food. As with conventional cooking, some foods require slower or more gentle microwave cooking. Other foods need to cook slower so heat from the outside has enough time to conduct into the centre of the food.

Variable Power gives you the flexibility to choose the microwave speed that is right for the food you're cooking.

Basic uses are as follows:

**10%**

Holding food warm.

**20% WARM**

Softening cheese and butter, raising bread, holding food warm.

**30%**

Warming foods gently.

**40%**

Warming syrups and sauces.

**50% DEFROST**

**60%**

For cooking less tender foods slowly.

**70% MEDIUM**

Stews and soup, to start quick breads and cakes.

**80%**

Heating frozen main meal dishes, e.g. fish pies, curries, casseroles.

**90%**

Reheating precooked foods and leftovers.

**100% HIGH**

Full power for vegetables, fish, hot beverages, grill, preheating microwave browner.

## **Operating with Time & Variable Power**

Each recipe in the cookbook gives the approximate cooking time. Start with the shorter time and add time if needed. The cookbook is only a guide, as food temperature and density can vary the time.

1. Pull up door handle. Interior light comes on automatically when door opens.
2. Place food item inside oven.
3. Set the appropriate power setting for your food (see cookbook).
4. Set timer for desired time by turning clockwise.
5. Close door. Oven will start cooking (the door may be opened at any point to check food even if time is left on the dial. The timer will maintain the time setting and cooking will continue when door is reclosed).
6. When the time is up, a bell rings once and the oven shuts off automatically.

# Cleaning & Maintenance

## Microwave Oven Cleaning

Your microwave oven requires a minimum of maintenance. To keep it free from grease and soil build-up, the microwave oven should be cleaned with a damp cloth after each use. A soft nail brush can be used to remove stubborn stains. Use only a mild detergent, water and a soft, clean cloth to clean the oven face and interior surfaces. Odours can be eliminated from the inside of the oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the oven for 5-7 minutes. This also helps in loosening any soil which has dried on the oven. Be careful not to scratch the door and interior surface. Wipe out excess moisture after each use. Ceramic cleaners can be used to clean the shelf.

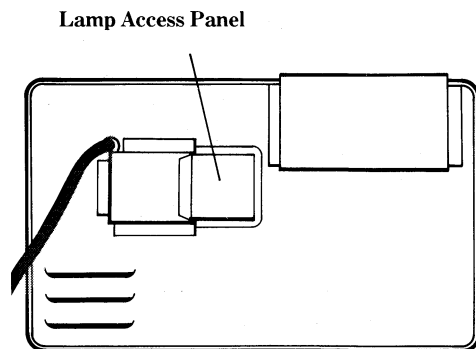
**Do Not Use:** Abrasive cleaners, cleaning pads or steel wool.

## Oven Should Not Be Used For Storage

Be sure the oven is cleaned carefully after every use and is not used for storage of paper products, books or cooking utensils.

## Replacement of Oven Interior Light

The oven interior light bulb is easily replaced. First, unplug the oven. Then, simply unsnap and remove the "Lamp Access Cover" on the back of the oven. In some models, a screw must first be removed to remove the cover. Replace lamp bulb with a 25-watt lamp (E-14) available from a hardware store or local Zanussi service agent.



# Questions and Answers

- Q.** What happens if I accidentally operate the microwave oven with no food in it?
- A.** While such accidental use of short periods of time does not damage the magnetron, it is not recommended.
- Q.** Is eating food cooked in a microwave oven harmful?
- A.** Microwaves are simply a source of heat energy just like gas and electricity. All three produce cooking in the food itself. Food cooked in a microwave oven is not harmful to eat.
- Q.** Why do I have moisture in the microwave oven after cooking?
- A.** The moisture on the inside of your microwave oven is normal and nothing to worry about. It is caused by the steam from the cooking food hitting a cool oven surface. Wipe excess moisture from inside of oven after each use.
- Q.** What causes the oven interior light to dim when using Variable Power?
- A.** This is normal and indicates that the oven is operating and cycling normally.
- Q.** Foods cooked in a microwave oven seem to cool off faster than conventionally cooked foods. Why is that?
- A.** Often the dish used to store foods in the refrigerator is used for heating in the microwave oven. In this case, the cold dish absorbs heat from the food. It may be necessary to heat the food for additional time.

# What happens if something goes wrong

## **Important:**

If the oven does not come on:

check that the appliance is connected correctly;  
check that the switch from the supply to the appliance is ON;  
replace the fuse in the socket, where present, with another of the appropriate rating;  
check that the fuse in the fuse box is intact.

If after all these checks the appliance still does not work, call your local Zanussi Network service centre listed in the telephone directory. It helps to jot down the address and telephone number in the space below.

**Never** attempt to remove the rear panel of the oven or tamper with the oven in any way.

**Important:** UNDER NO CIRCUMSTANCES SHOULD ANY SERVICE REPAIR WORK BE CARRIED OUT ON THIS APPLIANCE BY UNQUALIFIED PERSONS.



## ZANUSSI STANDARD GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way **diminished by the return of the guarantee card.**

We, Zanussi Limited, undertake that if, within twelve months (24 months for TV sets) of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

—The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

—The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.

—The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

—The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre (or the Zanussi Authorised TV Service Dealer).

Any appliance or defective part replaced shall become our property.

### Exclusions

This guarantee does not cover:

—Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

—Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.

—Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

—Television receivers - routine adjustment, or poor reception resulting from a source outside of the receiver.



## ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

### Notes

1. Products supplied as "seconds", refurbished, damaged or shop-soiled are not eligible for Zanussi 5 year cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.
4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.
5. Covers issued are not refundable or transferable.

**ZANUSSI**  
The appliance of science